

Introducing Autumn

AT THE CRESCENT

As the summer ends and we enter the Autumnal months, chefs across the country ignite their enthusiasm for the most revered season for produce.

We here at The Crescent are no exception. Our suppliers and in house growers bringing our chefs the freshest local, earthy ingredients. Over the summer months our brains have been plotting which ingredients we can showcase and let shine for our diners. After many conversations, scribbled out and re-written menus, and of course a lot of tasting sessions, we have devised a menu highlighting exactly why we love this time of year.

Feel free to ask our fantastic front of house team if you would like to know more about our produce and dishes, from Brixham to our own allotment, we have something for every palate.

Bon Appétit
&
Happy Autumn



AUTUMN MENU



STARTERS

Soup of the moment, house made focaccia, whipped salted butter £7

Tandoori spiced scallops, carrot puree, bombay carrot relish, toasted sesame seeds, coriander oil £11 GF

Pan seared & maple glazed pigeon breast, bacon & chicory jam, Meadfoot brambles, hazelnut & roasted brioche crumb, Bourbon jus £9.50

Cured & torched mackerel, kohlrabi carpaccio, soy braised onions, pickled ginger, wasabi & burnt lime aioli £9 GF/DF

Confit duck rilette, cherry puree, focaccia & duck fat crouton, roasted wild mushrooms £9

Whipped vegan feta mousse, balsamic roasted figs, toasted cashew nuts, apple, celery & cucumber slaw £8 VE/GF

MAINS

Pan roasted guinea fowl breast, potato, parsnip & sage terrine, BBQ chicken leg & sweetcorn croquette, wild mushrooms, crispy chicken skin, date purée, chicken & sorrel jus £28

BBQ monkfish tail, duck fat roasted fingerling potatoes, mixed shellfish bravas, chimichurri, pickled homegrown chillies, burnt lime £26

Dartmoor reared venison haunch steak, rosemary & juniper butter, salt baked celeriac chips, wild mushroom ketchup, pickled celeriac, sarsaparilla & pink peppercorn jus £30

Pan fried Brixham landed sea bream, braised & charred leeks, roasted baby fennel, clam & liquorice cream, tarragon oil £25 GF

Slow cooked belly pork, black pudding bon bon, burnt apple purée, savoy cabbage & pancetta, pickled apple, baby turnip 'Roasties', Devon cider cream £22

Harissa roasted Autumn squash, puy lentils & mushroom ragù, hazelnut & pine nut dukkha, tahini emulsion, hibiscus & lemon, salted kale crackers £20 VE/GF/DF

DESSERTS

Damson plum cheesecake, Sloe gin syrup, sugared raspberries, homegrown mint £8

Black forest brownie, Hennessy Cognac & cream sorbet, almond brittle, lime, mint & chilli gel £8.50

Pear crème brûlée, pomegranate, ginger Long de Chats biscuit, transparent pear crisp £7.50

Osborne cheeseboard, 4 local cheeses, house cherry chutney, celery, grapes, & crackers £11

Jack Lantern pumpkin sorbet, brown sugar shortbread, toasted pumpkin seeds, dried cranberries, coffee gel £7 VE



Please let your server know if you have any dietary requirements or allergies.